

# **Oriental Rice**

Rating: \*\*\*

Makes: 4 servings

## Ingredients

1 tablespoon vegetable oil

2 egg (beaten)

3 1/2 cups brown rice, cooked (or white rice)

1 cup chicken breast, ham or pork, cooked (and chopped)

1 cup mixed vegetables, cooked (and chopped)

2 green onion (sliced) soy sauce or hot sauce to taste (optional)

## **Directions**

- 1. Heat pan. Add 1 teaspoon of oil. Add eggs and scramble.
- 2. Remove cooked eggs and set aside.
- 3. Add the rest of oil (2 teaspoons) to pan. Stir fry rice, breaking up lumps by pressing rice against pan.
- 4. Add leftover meat and/or vegetables. Stir fry until heated.
- 5. Add green onions, reserved eggs and sauce to taste. Serve hot.
- 6. Cover and refrigerate leftovers within 2 hours.

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#### **Nutrition Information**

Key Nutrients	Amount	% Daily Value*
Total Calories	310	
Total Fat	7 g	11%
Protein	19 g	
Carbohydrates	46 g	15%
Dietary Fiber	5 g	20%
Saturated Fat	1.5 g	8%
Sodium	190 mg	8%

### **MyPlate Food Groups**

Vegetables	1/4 cup
Grains	1 1/2 ounces
Protein Foods	1 1/2 ounces